



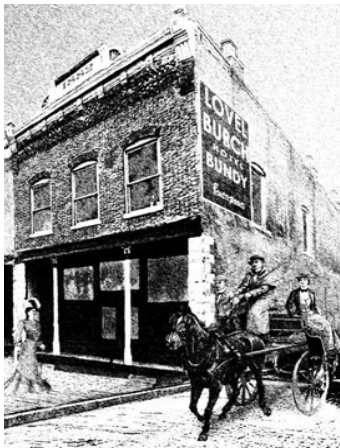
# The IRISH LION

RESTAURANT & pub

Est. 1982. Locally-Owned & Operated

Faillte! The Irish Lion Restaurant & Pub building was designed and used as a pub & Inn in 1882. The building was originally a bar and a hotel (with benefits) in the late 1800s. Mr. Zimri McCollough, an early settler of the county and the builder of the Irish Lion building, played an active role in all affairs affecting the welfare of the community. In business, he was successful, having been a livery man most of his active life. He constructed the current building to cater to the public and passengers of the former Monon Train Depot across the street (now the Hyatt Place & B-Line Trail).

The businesses opened were the Worley Tavern and the Hotel Bundy European upstairs. One of the more memorable of the hotel's services was the availability of not only a bed for the weary traveler, but a companion for the evening, if so desired (Sorry, this service is no longer available).



In the following 96 years, the main level has been predominantly a tavern with billiard tables, in addition to providing

lunch and tobacco products. The onset of Prohibition changed the business's emphasis to billiards and tobacco sales. Mr. Lovel Burch had run the main level for most of the building's early history up to his death in 1935.

From 1935 to 1957, an array of taverns and billiard establishments came and went.

From 1957 to 1968, the main level housed Hinkle's Lunch Restaurant and the upstairs was vacant. In 1969, The Kirkwood Bar occupied the main level. It closed its doors in 1978. In 1979, the building



was purchased by the proprietors of The Irish Lion and an extensive restoration process took place utilizing local antiques and building materials. Stained glass windows, cast iron columns, an original Brunswick back bar and Civil War vintage front bar and animal mounts from the former Schmalz's Department Store museum adorn the walls of the Irish Lion.

The present Irish Lion Restaurant and Pub opened its doors in 1982.

Ghost stories are common, as with many old pubs, but a pint or two may have helped to exaggerate the tales. At closing, Bartenders are asked to leave a shot of whiskey at the end of the bar to appease the departed. Slainte!



This historic photo of The Irish Lion's back bar was featured regularly in the opening credits of the 80's television hit sitcom "Cheers"



## Beer Ale Lager

### Cider on Draught



#### Draught Stout

Nitro. Served at a Guinness recommended 42.8°

Guinness Imperial Pint 6.50 + Half-Yard 8.50

Full-Yard 13.50 + Pitcher 15



Half & Half– Guinness & Harp  
Blacksmith – Guinness & Smithwick's  
Black & Tan – Guinness & Bass  
Black & Blonde – Guinness & Stella Artois  
Black & Smooth – Guinness & Kilkenny  
Snake Bite – Guinness & Magners Cider  
Pint 5.50 + Half-Yard 8.50

Irish Shandy-Guinness or Harp & Sprite +Pint 3.50



#### Smithwick's Irish Red Ale Kilkenny Irish Red Cream Ale

#### Harp Irish Lager

#### Magners Irish Cider

#### Bass English Pale Ale

#### Stella Artois Belgium Lager

#### Bitburger German Pilsner

#### Hacker Pschorr Weisse

Subject to availability | Served traditionally with a lemon slice.

Pint 5.50 + Half-Yard 8.50 + Full-Yard 13.50

Pitcher 15

### Featured Crafts

Please ask your server

Pint 6 + Pitcher 20

### Beer Flight

Choice of four draughts - 5.5 oz glasses 10



Pint 16oz Glass + Guinness Imperial Pint 20oz Glass

Half-Yard 32oz Glass + Full-Yard 48oz Glass

60oz Pitcher

## Bottled Pub Can

### Stouts + Cider + Porter

Bulmers Strongbow English Dry Cider – Can 6

Murphy's Irish Stout – Can 6

Samuel Smith's Old Taddy Porter – English 8

Young's Double English Chocolate Stout – Can 8

### Pilsners

Grolsch -Netherlands 5

Pilsner Urquell -Czech 5

### Pales & Ales

Bell's Two Hearted American IPA 6

Boddingtons Pub Ale -English Bitter - Can 6

Duvel Belgian Strong Golden Ale 11

 Green's Gluten-Free Amber Ale 9

Guinness Kaliber Non-Alcoholic 5

Kentucky Bourbon American Strong Ale 9

Morland Old Speckled Hen EPA 7

Newcastle English Brown Ale 5

Orkney Skull Splitter Scotch Ale 9

Samuel Smith's English IPA 7

### Lagers

Bud Light 3

Budweiser 3

Corona -Mexico 4

Heineken -Netherlands 5

Michelob Ultra 4

Miller Lite 3

Samuel Adams 5

Spaten - Germany 5



### Half-yard & Full-Yards of Ale

Originating in the 17th-century, legend suggests that the full-yard was used to serve the driver of a stagecoach. Upon arriving at their destination, the yard-glass was long enough to hand up to the coachman without him having to leave his coach for some refreshment.

Featured Crafts are not available in yards.





# Specialty Drinks

**Durty Nellie**...Ireland's answer to the Long Island Iced Tea. Named after a 16<sup>th</sup> century pub in County Clare, Erin. A blend of four liquors. 7

**Magic Leprechaun**... rich coffee with a blend of Irish Cream, Amaretto & Hazelnut Liqueur, topped with whipped cream. 6

**Nutty Irishman**...Irish cream and hazelnut liqueur over ice. 6

**Hot Irish Toddy**...hot sweetened drink with honey, lemon, cloves, Irish whiskey, hot water. 6

**Hot Red Wine Grog**...spiced hot red wine, sweetened. 6

**Gaelic Coffee**...Irish whiskey, coffee, sweetened, whipped cream. 6

**Tumbleweed**...ice cream, blended with coffee liqueur & Crème de Cacao & whipped cream. 7

## VODKA

Absolut Blue  
Boru Irish Vodka  
Grey Goose  
Grey Goose Orange  
Ketel One  
Ketel One Citroen  
Stoli Razz  
Stoli Vanilla  
Stolichnaya  
Tito's

## GIN

Beefeater  
Bombay  
Bombay Sapphire  
Gunpowder Irish Gin  
Hendrick's  
Tanqueray  
Tanqueray Rangpur  
Whitley Neill Rhubarb

## RUM

Bacardi 8yr  
Bacardi Superior  
Captain Morgan Spiced  
Don Q 151  
Malibu  
Myer's Dark

## TEQUILA

Cuervo Gold  
Cuervo Silver  
Patron Silver

## COGNAC & PORTS

Hennessey VS/XO  
Graham's 30yr  
Sandeman 20yr  
Remy Martin VSOP

## LIQUEURS CORDIALS APERITIFS

Baileys Irish Cream  
Campari  
Chambord  
Cointreau  
Don Q 151  
Disaronno Amaretto  
D.O.M. B&B  
D.O.M. Benedictine  
Drambuie  
Fragelico  
Galliano  
Godiva Dark Chocolate  
Goldschlager  
Grand Marnier  
Jagermeister  
Kahlua  
Midori  
Myers's  
Romana White Sambuca  
Rumple Mintz  
Southern Comfort

# Cocktails

**1807 {Rye} Old Fashioned**  
{Rittenhouse Rye, Brown Sugar Simple Syrup, Blood Orange Bitters, Aromatic Bitters} 8

## Dark and Stormier

{Captain Morgan Rum, Myers's Dark Rum, Ginger Liqueur, Aromatic Bitters, Ginger Beer} Our version of the classic "Dark and Stormy." 8

## The Hettmer

{Absolut, Bacardi, Bombay, Cuervo Gold, Cointreau, Fresh Sweet & Sour, splash of Coke}. Our top shelf version of the famous Long Island Iced Tea. In memory of one of The Irish Lion's most beloved regulars. 8

## 1870s | Gary's Manhattan

{Basil Hayden's Small Batch Bourbon, Sweet Vermouth, Blood Orange Bitters}. 14

## The Brotherhood

{Irish Whiskey, Benedictine, Grand Marnier, Lemon Juice} Made with whiskey named after the Irish Republican Brotherhood leader, Michael Collins. 11

## Smokey Nail

{Johnnie Walker Double Black, Drambuie}. Credited to the '21' Club in Manhattan in the 1960s a variation of the well-known Rusty Nail. 12

## Rhubarb & Ginger Gimlet

{Whitley Neill Rhubarb Ginger Gin, Ginger Beer, Fresh Lime Juice}. Light and refreshing English gin, perfect refresher for a warm evening. 7

## Irish "Green Tea"

{Jameson, Peach Schnapps, Sour Mix, Sprite}. A sweet and refreshing Irish whiskey cocktail. 7

## A Good Thyme

{Grey Goose Orange, Amaretto, Pineapple & Lemon Juice, Champagne, Thyme garnish}. 12

## Homage

{Ardbeg 10 yr., Luxardo, Aromatic Bitters, Lime & Lemon Juice, Brown Sugar Simple Syrup}. A smokey, citrus-forward Ardbeg 10yr. based cocktail. In honor of the late GM Dennis, who graced The Irish Lion for over a decade. 11





Subject to Availability & Price Change



## Irish Whiskey

### Irish Single Malts

Bushmills 10 yr	8
Bushmills 16yr	17
Connemara 12yr	13
Teeling Single Malt	11
Tyrconnell	7
Tyrconnell 10yr Madeira Cask	14
Tyrconnell 10yr Sherry Cask	14
Connemara Original	8

### Irish Pot Stills

Jameson Distiller's Safe	12
Green Spot	10
Yellow Spot 12 yr	15
Midleton Barry Crockett Legacy	36
Powers Three Swallows	7
Redbreast 12yr	9
Redbreast 12yr Cask Strength	12
Redbreast 15yr	15
Redbreast 21yr	38
Redbreast Lustau	14

### Blended

Bushmills Black Bush	7
Bushmills Original	5
Bushmills Red Bush	5
Jameson	5
Jameson 18yr	20
Jameson Black Barrel	7
Jameson Blender's Dog	11
Jameson Caskmates IPA	6
Jameson Cooper's Croze	11
Midleton VR '17 Vintage Release	33
Paddy Old Irish	4
Pearse Original	6
Pearse Distiller's Choice 12yr	8
Powers Gold Label	6
Slane Irish Whiskey	7
Teeling Single Grain	9
Tullamore Dew	5
Tullamore 12yr	9
Tullamore Dew 15yr	13
Writer's Tears Copper Pot	9
Writer's Tears Double Oak	10

## Uisge beatha

Uisege beatha - the Irish (Gaelic) term for "water of life," and the origin of the word whiskey. This was the name given by the Irish monks of the early Middle Ages to distilled alcohol.

## Irish Whiskey

### Tasting Flights

Four .5oz Pours

#### Ireland's Best 53

Bushmills 16yr	
Tullamore Dew 15 yr.	
Redbreast 21yr	
Midleton Barry Crockett	

#### Jameson Tasting 24

Jameson Black Barrel	
Jameson Caskmates Stout Ed.	
Jameson Cooper's Croze	
Jameson 18yr	

## SINGLE MALT SCOTCHES

### Islay

Ardbeg 10yr	10
Ardbeg An Oa	12
Ardbeg Corryvreckan	17
Ardbeg Uigeadail	15
Bowmore 12yr	9
Bruichladdich Islay Barley	10
Caol Ila 12yr	11
Kilchoman 100% Islay	14
Kilchoman Machir Bay	11
Lagavulin 12yr	25
Lagavulin 16yr	15
Lagavulin Distiller's Edition	15
Laphroaig 10yr	10
Laphroaig 10yr Cask	11
Laphroaig Triple Wood	14
Port Charlotte Islay Barley	12

### Orkney

Highland Park 12yr	11
Highland Park 18yr	24
Highland Park Magnus	9

### Skye

Talisker 10yr	12
Talisker 18yr	26
Talisker 25yr	44
Talisker Distillers Edition	15

### Arran

Arran 18yr	18
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### Campbeltown

Springbank 10yr	12
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### Jura

Jura Superstition	10
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### Midland

Aberfeldy 12yr	8
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### Lowland

Auchentoshan 12yr	9
Auchentoshan 18yr	20
Auchentoshan Three Wood	12
Glenkinchie 12yr	10

### Highland

Dalmore 12yr	11
Dalwhinnie 15yr	12
Dalwhinnie Distillers Ed.	14
GlenDronach 12 yr.	9
Glengoyne 12 yr.	9
Glenmorangie 10 yr.	9
Glenmorangie 18 yr.	20
Glenmorangie Quinta Ruban	11
Oban 14yr	14
Oban 18yr	22
Oban Distillers Edition	16

### Speyside

Aberlour 16yr	13
Aberlour Sngl Malt A'Bunadh	13
Aberlour A'Bunadh Alba	13
Balmenach 9yr DT	16
Balvenie 12yr Single Barrel	14
Balvenie 12yr Doublewood	12
Balvenie 17yr Doublewood	21
Balvenie 14yr Peat Week	17
Cardhu 12yr	9
Craigellachie 13yr	8
Cragganmore 12yr	11
Glenfiddich 12yr	8
Glenfiddich 15yr	11
Glenlivet 12yr	9
Glenlivet 14yr	11
Glenlivet 18yr	19
Glenlivet Code	20
Glenlivet Founder's Reserve	8
Glenlivet Nadurra	13
Glen Moray 12yr	8
Glen Moray 15yr	10
Glen Moray 18yr	17
The Macallan 12yr	11
The Macallan 15yr	18
The Macallan 18yr	47
Mortlach Rare Old	21

### BLENDED SCOTCHES

Chivas Regal 12yr	6
Chivas Regal 18yr	12
Dewar's	6
Johnnie W. Blender's Batch	9
Johnnie W. Double Black	9
Johnnie Walker Black	8
Johnnie Walker Blue	39
Johnnie Walker Red	6
Monkey Shoulder	7



## SCOTCH WHISKY TASTING FLIGHTS

Four .5oz Pours

### Flight of Islay 25

Bowmore 12yr  
Lagavulin 16 yr  
Laphroaig 10yr  
Ardbeg Corryvreckan

### Classic Flight 25

Glenkinchie 12yr  
Cragganmore 12yr  
Talisker 10yr  
Lagavulin 16yr

### Flight of the Regions 28

Auchentoshan 12yr  
Mortlach Rare Old  
Springbank 10yr  
Ardbeg An Oa

### Barely Legal 39

Auchentoshan 18yr  
Glenlivet 18yr  
Glenmorangie 18yr  
Talisker 18yr

### Flight of the Company

#### Credit Card 74

The Macallan 18yr  
Oban 18yr  
Johnnie Walker Blue  
Talisker 25yr



## AMERICAN WHISKEY

### RYE

Angel's Envy Rye, KY ..... 15  
Basil Hayden Dark Rye, KY ..... 8  
Bulleit Rye 95, KY ..... 8  
High West Double Rye, UT ..... 7  
High West Rendezvous Rye, UT ..... 12  
Knob Creek Rye, KY ..... 7  
Michter's Rye, KY ..... 8  
New Riff Rye, KY ..... 8  
Old Forester Rye ..... 6  
Rittenhouse Rye, KY ..... 5  
Whistlepig Farmstock Rye, VT ... 14  
Whistlepig Straight Rye 10yr, VT ..... 12  
Wild Turkey 101 Rye, KY ..... 7  
Willett Straight Rye, KY ..... 11  
Woodford Reserve Rye, KY ..... 7

## KENTUCKY BOURBON

Amador Double Barrel ..... 8  
Angel's Envy ..... 9  
Basil Hayden ..... 8  
Blanton's ..... 15  
Booker's 6yr ..... 13  
Buffalo Trace ..... 6  
Bulleit 10yr ..... 9  
Bulleit Bourbon ..... 7  
Jim Beam ..... 4  
Larceny ..... 6  
Maker's Mark ..... 6  
Old Forester Prohibition 1920 .... 11  
Rowan's Creek ..... 8  
Wild Turkey 101 ..... 5  
Woodford Reserve ..... 6  
Woodford Reserve Double Oaked 9

### Single Barrel

Eagle Rare 10yr Single Barrel, KY 8  
Elijah Craig 18yr Single Barrel, KY 18  
Evan Williams Single Barrel, KY .. 6  
Four Roses Single Barrel, KY ..... 8  
Henry McKenna 10yr ..... 8  
Knob Creek Barrel, KY ..... 8  
Michter's US\* Barrel Strength .... 11

### Small Batch

1792 Full Proof Bourbon, KY ..... 7  
Elijah Craig SB Barrel Proof, KY 10  
Four Roses Small Batch, KY ..... 6  
Jefferson's Ocean, KY ..... 13  
Knob Creek Small Batch, KY ..... 7  
Noah's Mill ..... 9  
Willett Pot Still Reserve, KY ..... 7

Old Scout, WV ..... 6  
Jack Daniel's, TN ..... 5

## TASTING FLIGHTS

Four .5oz Pours

### Kentucky Classics 19

Basil Hayden  
Bulleit 10yr  
Noah's Mill  
Booker's 6yr

### By the Barrel 17

Jack Daniel's Single Barrel  
Evan Williams Single Barrel  
Eagle Rare 10yr  
Four Roses Single Barrel

### Rye Not? 19

Woodford Reserve Rye  
High West Rendezvous Rye  
New Riff Rye  
Whistle Pig Straight Rye 10yr

## Canadian

Canadian Club ..... 5  
Crown Royal ..... 5  
Seagrams 7 ..... 5  
Seagrams VO ..... 6

## WHISKEY LIQUEUR

Southern Comfort, LA ..... 4

## WHISK(EY) SPECIALS

\$2\* & \$3\*\* Off Marked Price  
SUBJECT TO AVAILABILITY

## Irish Whiskey

The Dubliner\* ..... 6

## SCOTCH

Bowmore 18yr\*\*, Islay ..... 18  
Clynelish 14yr\*\* N. Highland ..... 10  
Highland Park 8yr\*, Orkney ..... 9

### Speyside

Glen Grant 12yr\* ..... 8

### Blended Scotch

Johnnie Walker Select Cask\* ..... 8  
Johnnie Walker 10 S. Rye Cask\* ..... 8

## AMERICAN WHISKEY

77 Whiskey NY Wheat\*\* ..... 9  
Collier & McKeel, TN\*\* ..... 9  
Corsair Grainiac, TN\*\* ..... 10  
High W. American Prairie, UT\* ..... 7  
Jack Daniel's Sngl Brl, TN\* ..... 10  
OYO Michelone Reserve, OH\* ..... 10  
Sagamore Rye, MD\* ..... 8  
Stranahan's, CO\*\* ..... 11  
Tin Cup Whiskey, CO\* ..... 6

## WORLD

Amrut Single Malt, India\*\* ..... 13  
Pike Creek, Canada\* ..... 7

## WHISK(EY) JOURNALS

Whiskey or Scotch \$5 each





## White Wines

### **Pasqua Pinot Grigio, Italy**

Glass 7 | Bottle 25

A pleasant, fruity wine with notes of pear, apricot and floral hints. Fresh, harmonious & well balanced. Suggested Pairings: Salads, Offaly Salmon, Pasta, Chicken.

### **La Petite Rose**

Glass 9 | Bottle 28

Subtle blend of rose petal, grenadine and berries. fresh aromas of raspberry and grenadine. Pairings: Ploughman's Plate, Liffey Trout, Roast Duckling.

### **Castello del Poggio Moscato, Italy**

Glass 7 | Bottle 25

Aromas of white spring flower and yellow stone fruit waft out of the glass. The easygoing frothy palate doles out apricot, citrus and medicinal herb alongside a soft mousse. Suggested Pairings: Ploughman's Plate, Escargot, Roast Duckling.

### **Nobilo Sauvignon Blanc - New Zealand**

Glass 10 | Bottle 35

Fresh, crisp and clean with zesty flavors of ripe tropical fruits, especially passionfruit and pineapple with subtle hints of green herbs. The wine is intensely flavored with balanced mouthwatering acidity and a generous finish.

Suggested Pairings: Ploughman's Plate, Herring, Salads, Offaly Salmon.

### **Starling Castle Riesling – Mosel, Germany**

Glass 9 | Bottle 32

Fresh, with a touch of citrus & pear. Semi-sweet, with a fruity mid-palate and crisp acidity on an elegant finish. Pairings: Salads, Ploughman's plate, desserts.

### **Storypoint Chardonnay – CA**

Glass 9 | Bottle 32

Flavors of peach, pear, citrus, green apple blending with tropical floral notes. Spicy oak notes of caramel & vanilla, ripe round fruit flavors. Pairings: Pasta, Chicken, Seafood.

### **Lyric Chardonnay by Etude - CA**

Bottle 53

Fresh & lively with notes of citrus, guava, and golden delicious apple fruit followed by delicate honeysuckle & toasted almond.

Suggested Pairings: Pasta, Chicken, Seafood.

## Red Wines

### **Robertson Cabernet Sauvignon,**

South Africa. Glass 7 | Bottle 25

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. Suggested Pairings: Stew, Lamb, Pasta, Steak.

### **Poppy Pinot Noir, Monterey Co. CA**

Glass 11 | Bottle 40 The red fruit brightens across the palate, picking up raspberry and spice are balance by the French toasted oak aromas. Suggested Pairings: Offaly Salmon, Duckling Rineanna, Fettuccini Alfredo.

### **Diseno Malbec - Mendoza, Argentina**

Glass 8 | Bottle 28 A rich and lively Malbec with simple spiced cherry aromas and tangy raspberry fruit flavors. Suggested Pairings: Lamb, Beef Medallions, Corned Beef & Cabbage, Chicken.

### **Chateau Souverain JB Merlot – CA**

Glass 8 | Bottle 28 Dark red fruit aromas of black cherry, plum. Fresh blueberries, hints of brown spice and baking chocolate. Suggested Pairings: Rack of Lamb, Beef Medallions.

### **Terra d'Oro Zinfandel, CA.**

Glass 11 | Bottle 32 Aromas of rich, spicy clove and big, generous fruit with hints of vanilla that entice the nose. An abundance of plums and flavors of dense, juicy blackberries excites the senses with a round mouthfeel of well-integrated tannins on the finish. Suggested Pairings: Corned Beef & Cabbage, Lamb.

### **Marietta Old Vine Red, CA.**

Glass 11 - Bottle 35 Big nose of brambly red and black fruits, anise and black pepper. Full bodied with ample acidity. Raspberry liqueur, black cherry, earth and pepper on the palate. Suggested Pairing: Lamb.

### **Chateau La Grange Clinet Bordeaux - Cotes de**

Bordeaux, France. Bottle 38 Beautiful notes of ripe red fruits and delicate oak after swirling. Velvety, a well-structured wine with fine-grained tannins. Suggested Pairings: Lamb, Beef Medallions, Prime Rib, NY Strip, Filet Mignon.

### **Louis Martini Cabernet Sauvignon - Sonoma, CA.**

Bottle 50 Flavors of wild berries, plum, licorice, mocha, vanilla, and espresso. Suggested Pairings: Prime Rib, NY Strip, Filet Mignon.

## Sparkling Wines

Suggested Pairings: Ploughman's Plate, Escargot, Seafood, Oysters, Pasta, Chicken.

**Zonin Prosecco - Split 187 ml - 9** Pleasing fruity notes, dry and pleasantly fruity with a fresh, aromatic note on the finish; reveals an abundance of almonds and hints of fresh citrus

### **Santa Margherita Brut Rose - Venice, Italy. Bottle**

55 Full bouquet of floral aromas with hints of red berries. Delicate, but vibrant and well-rounded.

### **Argyle Brut -Willamette Valley, Oregon. Bottle 58**

Pinot Noir-dominated blend, provides impressive red-fruited dimension to the ripe pear, fig and roast hazelnut.


## Starters

 **House Specialty**  **Vegetarian**  **Gluten-Free**  
Please notify your server of any food allergens or dietary restrictions prior to ordering.

### **Blarney Puffballs®**

Our house deep-fried potato balls made with a cheese and garlic mixture. Served with sour cream. 8

### **Ploughman's Plate**

Imported Brie, Irish soda bread, grapes & apple wedges.  
10 + with  Bread 13


### **Escargot**

Tender snails broiled in herb and garlic butter,  
½ dozen in a shell, served with toast. 12

### **Dublin Bay Cocktail**

Freshly boiled shrimp, served with cocktail sauce. 12

### **Herring**

Pickled in white wine marinade, served with  
Irish soda bread. 8 + with  Bread 11

### **Oysters Rockefeller**

A classic dish made with fresh spinach, crisp bacon,  
Anisette, topped with our Hollandaise sauce, broiled. 16  
*Subject to availability*

Consumption of raw or partially cooked shellfish creates a risk of serious illness to certain individuals with predisposed medical conditions.

### **Oysters - Raw or Steamed**

1/2 dozen Atlantic oysters on the half-shell, served with cocktail sauce. Steamed oysters served with a side of drawn butter. *Subject to availability.* 13

### **Mussels**

1 lb. steamed mussels, side of drawn butter.  
Seasonal, *Subject to availability.* 10

### **Potato Skins**

Baked, deep-fried & topped with melted cheese, scallions.  
Side of sour cream. Extra SC .50 8 + with bacon 10

### **Leprechaun Wings**

Deep-fried chicken wings, sauteed with our spicy house barbeque style sauce. Choice of (1) dipping sauce. 8

BBQ + Blue Cheese + Ranch

Extra Dipping Sauce \$1 each

### **Zucchini or Onion Rings or**

**Mushrooms or Pickles** Freshly cut,

battered & deep-fried. 8 + **Mixed Veggies** 9

Choice of (1) Sour Cream or Ranch. Extra dip/SC .50

## Soups & Stews

Served with our house-made Irish soda bread

### **Celtic Stew**

House-made from a traditional recipe using lamb, carrots and potatoes. Served with our house-baked Irish soda bread. All natural grass-fed lamb, antibiotic & hormone free.  
Cup 5 + Bowl \$8

### **Coddle**

House-made Dublin Pub stew with potatoes, sausage, bacon, and onions. Served with house-baked Irish soda bread & butter. Cup 5 + Bowl \$8

### **Soup of the Day**

Ask Your Server. House-made served with our house-baked Irish soda bread. Cup 4 + Bowl \$6

## Salads

### **Salad Toppers**

Applewood-Smoked Bacon 3 + Blue Cheese Crumbles 4  
Grilled Chicken Breast 5 + Grilled Salmon 9  
Shrimp 8 + NY Strip 10

### **House Salad**

A mixture of organic salad greens, iceberg/romaine lettuce, fresh mushrooms, cucumbers, cherry tomatoes, red onions. 4

### **Celtic Salad**


Large bed of lettuce & organic salad greens, red onions, mushrooms, cucumbers, cherry tomatoes, and grated cheese. 8



### **Caesar Salad**

Hearts of romaine, shaved Parmigiano-Reggiano, garlic croutons and Caesar dressing. 7

### **Dressings**


 Dairy Free  Egg Free  Seafood Free

House Dressing -  Creamy Red Wine Vinaigrette

 Blue Cheese  Parmesan Peppercorn Ranch

 Caesar  Greek  Honey Dijon Mustard

+ Extra Dressing .50

Muddy Fork Farm & Bakery  **Gluten-Free Bread \$3**  
Made with certified gluten-free ingredients in a shared facility with wheat. Made with local honey, pumpkin, sesame and flax seeds in a wood-fired brick oven. Certified organic.



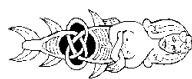
*An rud nach leigheasann im ná uisce beatha níl aon leigheas air*  
What butter or whiskey does not cure, cannot be cured-Irish Proverb

## Mains I dírchúrsa

Served 11am-10pm & Sunday 2pm-10pm


All our dinners are prepared to order, please allow time for preparation

✦ Served with Irish Soda Bread and Choice of Soup of the Day or House Salad ✦





### Seafood



Suggested Wine pairing  Nobilo Sauvignon Blanc, NZ. 10/35


**Offaly Salmon** poached in a rich cream dill-sauce with tomatoes, scallions and mushrooms.  
Served with asparagus and Dunmurry rice 17


 **Connemara Shrimp** Large white shrimp sautéed in garlic & butter. Served on a bed of Dunmurry rice and broccoli. 18


**Liffey Trout** lightly dredged in flour and sautéed in olive oil & spices, served with asparagus and Dunmurry rice. 17 ✦ Make it  ask for no flour.

### Lamb

Suggested Wine Pairing  La Petite Rose, France 9/28 ✦ Poppy Pinot Noir, CA. 11/40

 **Leg O'lamb** traditionally prepared. Slowly roasted with herbs & spices in our special oven. Sliced from the leg of lamb and served **\*Medium Rare\*** with roasted potatoes, Irish carrots, and mint jelly on the side. 17

 **Lamb Chops** center-cut, served **\*Medium Rare\*** with roasted potatoes, Irish carrots and mint jelly on the side. 21


 **Rack of Lamb** Prime quality French cut rack of lamb, garlic, wine marinated & seasoned with our special spice combination and broiled. Served **\*Medium Rare\*** with roasted potatoes and Irish carrots on the side. 34






All natural grass-fed lamb,  
antibiotic & hormone free.

Halal

### Pasta Vegetable

Suggested Wine Pairing  Storypoint Chardonnay, CA. 9/32

 **Vegetable Medley** vegetable blend sautéed with a savory soy-garlic sauce and served with Dunmurry rice. 15 ✦ with added grilled Chicken Breast 20 ✦ grilled Salmon 24 ✦ Shrimp 23 ✦ NY Strip 25  
Make it  ask for no sauce

 **Fettuccine Alfredo** a heaping portion of pasta tossed in our house-made heavy cream-parmesan cheese sauce, with a garnish of broccoli and tomatoes. 14  
✦ with added grilled Chicken Breast 19 ✦ grilled Salmon 23 ✦ Shrimp 22 ✦ NY Strip 24




# Beef


Suggested Wine Pairing 🍷 Marietta Old Vine Red, CA. 11/35 + Chateau Souverain JB Merlot, CA. 8/28


 **Corned Beef & Cabbage** traditional Irish favorite with fresh steamed cabbage, house recipe of corned beef brisket, and roasted potatoes. 15



 **Prime Rib of Beef** slowly baked with our own combination of herbs & spices. Served au jus with a baked potato, sour cream, butter and asparagus. 21 Available Thursday-Saturday

**Beef Medallions** sautéed with fresh mushrooms and scallions in a red wine sauce and served with roasted potatoes and asparagus. Sorry, no temperatures. 19


 **New York Strip** juicy charbroiled 12 oz. steak prepared to order. Served with asparagus, a baked potato, sour cream and butter. 24

 **Filet Mignon** cut from the most tender part of the beef, the tenderloin. Broiled to order, served atop an English muffin with a fluted mushroom, side of asparagus, baked potato, sour cream & butter. 28

# Poultry

Wine pairing 🍷 Storypoint Chardonnay, CA. 9/32 + Diseno Malbec, Argentina. 8/28







 **Roast Duckling Rineanna** one-half duckling, with apple-fennel bread-stuffing, brown sugar-stuffed baked apple & roasted potatoes. 19 *Subject to availability* Maple Leaf Farms. All natural, antibiotic & hormone free.

**Chicken Cordon Bleu** tender boneless breaded chicken stuffed with smoked ham and Baby Swiss cheese on Dunmurry rice, topped with house-made supreme sauce of fresh tomatoes, mushrooms, scallions & cream and served with asparagus. 16

**Chicken Kiev** tender boneless breaded chicken stuffed with butter, garlic, on Dunmurry rice, Topped with our house-made garlic-scallion cream sauce and served with asparagus. 16

## Dressings

 Dairy-Free  Egg-Free  Seafood-Free

House - Creamy Red Wine Vinaigrette  + Greek  + Blue Cheese  + Caesar 

Honey Dijon Mustard  + Parmesan Peppercorn Ranch  + Extra Dressing .50

## Sides

Asparagus 4 + Baked Potato 3 + Cabbage 3 + Cole Slaw 3 + Roasted Potatoes 3  
Colcannon (mash, diced cabbage & scallions) 3 + Dunmurry Rice (with mushrooms & scallions) 3  
Irish Carrots (sherry, brown sugar, butter) 4 + Broccoli 4 + Fries 4 - with cheese 6



**Irish Soda Bread** Our house-baked soda bread. \$1

By the pound \$4 lb. - To Go only.

# Pub Grub

## ♥ Mutton Pies of Abbeyfeale

Created by farmers' wives to sustain their husbands on fair days. Baked soft bread bowl filled with our house Celtic Stew or Coddle. 10

## Irish Bangers & Colcannon

Irish-style pork sausages, onion gravy, on colcannon {mashed potatoes, cabbage, scallions}, side of cabbage. 12

## 🌿 Shepherd's Pie

A pub grub-sized crock of the Irish tradition of ground lamb, peas, carrots, tomato, topped with colcannon mash. Served with a side of tossed green salad. 10

## 🌿 Veggie Shepherd's Pie

A pub grub-sized crock of lentils, peas, celery, carrots, mushrooms, tomatoes, topped with colcannon mash, side of tossed green salad. 10

## Fish & Chips

Tender deep-fried white fish, hand dipped in our special house batter, served with fries, cole slaw, and tartar sauce. 11

## ♥ Lamb Burger

All natural, grass-fed, antibiotic & hormone free. Exclusive. Seasoned premium lamb ground in our kitchen, hand-pattied & grilled, served deluxe with a side of sour cream and fries. 10

## Blarney Burger

Fischer Farms lean all-natural premium Black Angus Beef raised on Southern Indiana pastures. Antibiotic & hormone-free and hand-pattied. Served with provolone and sauteed mushrooms, deluxe on a bun with fries. 9

## 🌿 Black Bean Burger

Served with provolone, sauteed mushrooms, served deluxe on a bun with fries. 9 + Burger not GF

## Fish Sandwich

Tender deep-fried white fish, hand dipped in our special house batter. Served deluxe on a bun with fries. 7

## Chicken Sandwich

Grilled chicken breast served deluxe on a bun with fries 8

### Burger & Sandwich Add-ons

Sauteed Onions .50 + Provolone .50 + Cheddar .75  
Applewood-Smoked Bacon 3 + Blue Cheese Crumbles 4

🌿 Bun \$2

## ♥ Reuben Sandwich

Melted cheese on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing, on beefsteak rye bread, with fries. 10

+ Unavailable between 4-10p +

## Desserts

♥ Irish Apple Walnut Cake house-made, served warm and topped with whipped cream. 6 + a la mode 8

Whiskey Pie served warm, topped off with Irish whiskey, Crème de Cassis and whipped cream. 6



Irish Cream Cheesecake flavored with Bailey's® The Original Irish Cream and a touch of Jameson® Irish Whiskey. 8  
Subject to availability.

Chocolate Cake layered chocolate cake, sinfully delicious. 9

Gaelic Coffee Irish whiskey, coffee, sweetened, whipped cream. 6

Magic Leprechaun coffee with a blend of Irish Cream, Amaretto & Hazelnut Liqueur, topped with whipped cream. 6

Tumbleweed milkshake. Ice cream, blended with coffee liqueur & Crème de Cacao & whipped cream. 7

## Beverages

Coffee, Bewley's Irish Breakfast Tea 2  
Iced Tea, Lemonade, Arnold Palmer, Orange Juice, Milk 2.50

Coke/Diet/Cherry, Sprite, Ginger Ale 2.50

Sprecher: Cream Soda, Root Beer, Orange Dream 3  
Red Bull 3.50

San Pellegrino Imported Sparkling Water 500 ml \$3



Allergy statement: Menu items may contain or come into contact with wheat, eggs, peanuts, fish, shellfish, tree nuts, & milk. While our kitchen will endeavor to accommodate requests, we are unable guarantee that any menu item can be completely free of allergens. This is due to the potential of trace allergens in the working environment involving shared cooking areas, common fryer oil and supplied ingredients.

Raw Egg is used in our house  
Red Wine Vinaigrette Dressing and Hollandaise Sauce.

### Dairy & Egg Allergens

Dressings are notated dairy-free & egg-free. Bread and deep-fried menu items contain dairy &/or egg. Request no butter on vegetables & starches and in the preparation of a sauteed entrees.



# Luncheon Menu

Served 11a-4p Monday-Saturday

★ Starters - Soups - Stews - Salads - Pub Grub - Dinner Entrees Also Available ★

## Lunch-sized Portions of Our Pub Favorites

♥ **Corned Beef & Cabbage** traditional Irish favorite with fresh steamed cabbage, house recipe of corned beef brisket, and roasted potatoes. 9

♥ **Irish Banger & Colcannon** Irish-style sausage, onion gravy, colcannon (mash with cabbage & scallions) & cabbage. 9

♥ **Leg O'Lamb** traditionally prepared. Slowly roasted with herbs & spices, sliced from the leg of lamb and served \*Medium Rare\* with mint jelly and roasted potatoes. 9

♥ **Vegetable Medley** seasonal vegetable blend sautéed with a savory soy-garlic sauce and served with Dunmurry rice. 8 With Grilled chicken breast 13 ★ Shrimp 16 ★ Grilled Salmon 17 ★ NY Strip 18. Make it GF ask for no sauce.



## Sandwiches

Served with a side of fries. Substitutions: Broccoli, Cole Slaw, Cabbage, Roasted Potatoes.

♥ **Reuben Sandwich** melted cheese on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing, on beefsteak rye bread, with fries. 10

♥ **Chicken Rolló** diced chicken breast, Applewood-smoked bacon, cheese, tomatoes, lettuce, red peppers, parmesan-peppercorn ranch dressing, tomato-basil wrap, with fries. 9

♥ **Club Sandwich** turkey, ham, Applewood-smoked bacon, lettuce, tomatoes and mayonnaise on Texas toast, with fries. 12

♥ **Pork Tenderloin Sandwich** a Hoosier favorite, house-made breaded pork tenderloin served deluxe on a bun, with fries. 9 ★ GF Bun \$2

♥ **BLT** Applewood-smoked bacon, lettuce, tomato, mayonnaise on Texas toast, with fries. 10

## Soup, Stew, Salad & Sandwich Combos

Cup Soup of the Day & Salad 6 ★ Cup Stew or Coddle & Salad 8

Cup Soup of the Day & ½ BLT 9 ★ Cup Stew or Coddle & ½ BLT 10

Cup Soup of the Day & ½ Reuben Sandwich 9 ★ Cup Stew or Coddle & ½ Reuben Sandwich 10

Muddy Fork Farm & Bakery GF Gluten-Free Bread \$3

Made with certified gluten-free ingredients in a shared facility with wheat. Made with local honey, pumpkin, sesame and flax seeds in a wood-fired brick oven. Certified organic.



House Specialty



Vegetarian



Gluten-Free

Please notify your server of any food allergens or dietary restrictions prior to ordering.

# Sunday Brunch

Served 11a-2p

Starters - Pub Grub - Stews & Salads Also Available

*Ask your server about today's featured specials*

## Brunch Cocktails

**Dublin Mary**...Vodka, tomato juice, spices and a touch of Guinness 7

**Bloody Mary**...Vodka, tomato juice and spices 7

**Mimosa**...Sparkling Wine & Orange Juice. Glass 8 + Half Carafe 14 + Full Carafe 22

**Bellini**...Champagne & Peach Nectar. 7

**Poinsettia**... Champagne & Cranberry Juice. 7

**Kir Royale**... Champagne & Chambord. 8

**Black Velvet**...Champagne & Guinness. 8

**Corpse Reviver #2**... Bombay Gin, Cointreau, Dry Vermouth, Absinthe, Lemon Juice. Classic cocktail originally devised as a hangover cure. An ice-cold nip of this elixir is refreshing, astringent, and strong enough to perk up the senses—reviving, indeed. 8



**Served with home-fried potatoes and fresh fruit.**

**Dublin City Breakfast**...three scrambled eggs with melted cheese, choice of a banger (sausage link) or three rashers (bacon), Texas toast with jelly. 11

**Steak & Eggs** 6 oz. chargrilled Ribeye, two eggs over medium. 12 Sorry, no temperatures.

Raw egg is used in our Hollandaise Sauce

**Eggs Benedict**...house version of the classic recipe. Served with two poached eggs, Canadian bacon, sautéed fresh spinach and fresh hollandaise on an English muffin. 11

**Eggs Benedict Smoked Salmon**...house version of the classic recipe. Served with two poached eggs, sautéed fresh spinach, smoked salmon and fresh hollandaise on an English muffin. 12

**Corned Beef Hash & Eggs** served with two poached eggs. 9

**Sausage Biscuits & Gravy**...biscuits & gravy served with a choice of bacon (2 slices) or banger (Irish-style sausage link). 8

**Omelet of the Week**...please check with your server. 10

**V Veggie Omelet** 8

**French Toast** 8



## Sandwiches

**Reuben Sandwich** melted Swiss on corned beef, topped with a generous amount of sauerkraut, 1000 Island dressing, on beefsteak rye bread, with fries. 10

**Club Sandwich** Turkey, ham, Applewood-smoked bacon, lettuce, tomatoes and mayonnaise on Texas toast, with fries. 12

**BLT** Applewood-smoked bacon, lettuce, tomato, mayonnaise on Texas toast, with fries. 10

## Sides

**Bacon** two slices 3 + **Eggs** two eggs 3

**Banger** Irish-style pork sausage link 3

**Home Fried Potatoes** 3 + **Toast** 1

Muddy Fork Farm & Bakery (G) Gluten-Free Bread \$3